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### Special Contributors for 1867

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### COLMAN'S RURAL WORLD

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### THE LANDOWNER.

When I come within sight of my farm, after  
having been away, a pleasant sensation rises  
within me, that no other feeling can equal. I  
am at home—on my own land. These are my  
acres, which the combined power of the coun-  
try has guaranteed to me. It is mine, and my  
heirs forever. Here is security. If there is  
anything stable in the world, this is it. My  
fireside is therefore built upon a firm founda-  
tion. I and my children are safe. We are  
not intruded upon: no one has a right to do  
this: the strong arm of the law is ever ready to  
defend us. Here I have my worship undisturb-  
ed: I attend to my concerns unmolested. In  
a word, I am at home.

And when my acres wave with grain—that  
grain and those acres are mine. I own them,  
and I feel them. They are part of myself.  
My cattle—not the cattle of a thousand hills—  
are mine: I have raised them—I am the cause  
of their existence; and I know every one, as I

know my household—"Boss," and "Brindle,"  
and "Kitty." They come at my call—they  
know me. The old cow has a face as intelli-  
gent as many a person, and much more sym-  
pathy in it—honest old face! I could not well  
do without it.

Thus my fields are stocked with this intelli-  
gence, and with the gleeful antics of the heifers,  
that are always so remindful of girls. And for  
"innocence" the lambs, and the quiet, inoffen-  
sive sheep. Even the "grunter" has something  
you do not want to dispense with. And the  
chickens, and the stately rooster who is lord of  
the barnyard, as you are of the premises.

This is the farmer's privilege; and if he  
does not make the most of it, he is not worthy  
to be a farmer. If he does, no state in life is  
equal to it. He has all the poetry the poets  
speak of in nature. No such rains as his—fra-  
grant showers. So are the winds, which are  
almost always there—easily raised, and readily  
subsided. There are the fields, with the blue  
sky over them, and birds as musicians. The  
earliest birds of spring, whose arrival is so  
interesting, are only enjoyed here. And so  
with the first of everything—flowers, grass,  
leaves, fruit, and the various changes of the  
seasons. But, most, the freshness of the wind,  
ever sounding in your ears, with a sense of the  
cleanliness of nature around you. And you  
are respected: few like the farmer, if any; few  
so happy as he. And thus he dies, and is  
buried in his own acres, venerated by his child-  
ren. F.G.

### HOW TO MAKE MILKERS.

No matter what breed you have, something  
is necessary to reach the highest success in rais-  
ing milkers. And can farmers expect ever to  
raise good stock from cows to which, for the  
purpose of making them milkers they have  
been in the habit of using any runt of a bull they  
could pick up?

It's a great thing to have good blood, wheth-  
er it be Ayrshire, Jersey or Short-Horn grades,  
but apart from this important advantage, the  
course of treatment in raising a milker is some-  
what different from that in raising a beef animal,  
or an animal for labor.

The calf should be well fed and petted while

young. Well fed, to induce a rapid growth, so  
as to enable the heifer to come in early; petted,  
to make her gentle and fond of the presence of  
her keepers. Fondling helps to create a quiet  
disposition, so important in a dairy cow, and  
this education must begin when young.

For a milker we would have the heifer come  
in at two years old, and if she has been well  
kept, so as to have attained a good size, she is  
then old enough to become a cow. She will  
give more milk for coming in early. It forms  
the habit of giving milk, and the habit, you know,  
is a sort of second nature. An older bull is  
better. We use too many young bulls. A  
three or four years old is far better as a stock  
getter than a yearling, and many prefer a five  
or six years old to any other. After the heifer  
has come in, let her be fed regular. Clover is  
preferred to all others for the stall feed. A little  
oatmeal induces a large flow. Indian meal is  
rather fattening. In bad weather, give her a  
clean, airy stall.

A cow newly come in should not drink cold  
water in cold weather, but moderately warm  
slop. Calves intended for raising should be  
taken from the cow within a few days, and  
they will be less liable to suck when old. Feed  
them first with new milk for a time, then skim  
milk, then sour milk, taking care that all the  
changes are gradual, by adding only a portion  
first, and gradually a little meal.

Calves well fed and taken care of, with a quart  
or two of meal daily in winter, will be double  
the size at two years they would have attained  
by common treatment.

Heifers thus treated may come in at two  
years old, and will be better than neglected ani-  
mals at three, and one year of feeding saved.

Heifers dried up too early after calving, will  
always run dry in after years; therefore be  
careful to milk closely the first year, until  
about six weeks before calving.

Hearty eaters are desirable for cows, and  
they may usually be selected while calves. A  
dainty calf will be a dainty cow.

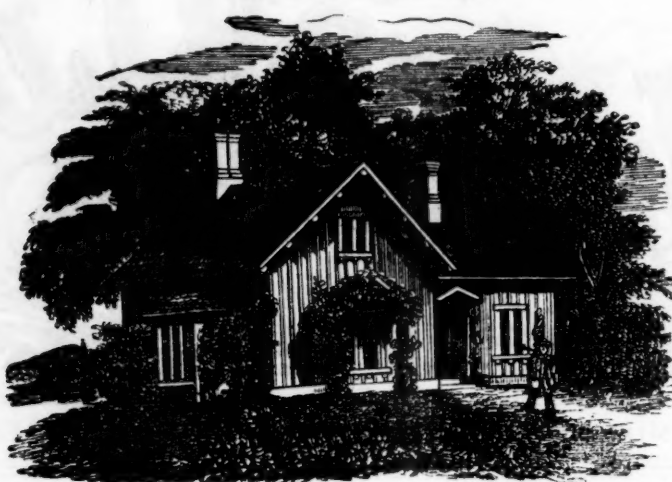
Heifers should become accustomed to be free-  
ly handled before calving, and drawing the teats.  
They will then not be difficult to milk. Be-  
gin gradually and never startle them.

In milking cows, divide the time as nearly as  
practicable between morning and evening, es-  
pecially at time of early grass, that the udder  
may not suffer.

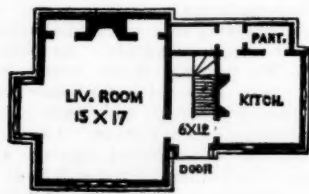
Persons who milk should keep the nails cut  
short; animals are sometimes hurt with sharp  
nails, and are unjustly charged with restleas-  
ness.

To determine which cows are best for keep-  
ing, try their milk separately, and weigh their  
butter—for sometimes a cow may give much  
milk and little butter, and vice versa.—Ex.

## A CHEAP COTTAGE.



The accompanying design illustrates a small cottage, taken from "Downing's Work on Cottage Houses." It is neat externally and convenient within, being well adapted as a farm or village residence for a small family. The plan will be readily understood without much explanation.



The plan of the first floor of this cottage shows an entry 6 by 12 feet, containing a flight of stairs to the chamber floor, under which are stairs to the cellar. On the left is the living room of the family, 15 by 17 feet. The deep chimney breasts at the end of the room gives space for two large closets. The bay window measures 6 feet at the opening, in the clear, and is 3 feet deep.

On the right of the entry is the kitchen—a small, lean-to addition, containing a small pantry, 4 by 6 feet, and a closet the same size, which may be used for clothing or some other purpose. Between the two is a passage to the back door.

A house like the above can be put up cheap.

## The Honey Locust for Hedges.

We occasionally see something said in our agricultural exchanges about the Honey Locust for live fences. But as yet it has not received that degree of attention which in our estimation should be accorded to it. In objection to the Honey Locust as a hedge plant, it is said, "nature intended it for a tree." It is true, it left to its natural habit of growth, it attains the dimensions of a respectable forest tree in a few years. But the same is likewise true of the Osage Orange. Its natural habits of growth are no more dwarfish than the Locust. It is only by artificial training that it is kept within the bounds of a hedge. We have seen enough of the Honey Locust to warrant us in saying, that it possesses all the requisites of a good hedge plant, when properly trained for that purpose. It does not make a line of hedge quite so compact, or quite so ornamental as may be formed with the Osage; but that it will make a barrier against all kinds of farm stock, equally as good, and safer against climatic changes, than the Osage in this and more Northern latitudes, we have no doubt. Its branches are more wirey and irresistible, while it possesses a decided superiority in hardness over the Osage.

Mr. David D. Buchanan, of Elizabeth, New Jersey, gives the following account of a Honey Locust Hedge on his grounds. It is such practical facts as are here given, that farmers may safely tie to:

"I advocate the Honey Locust, and confess myself an interested party, not from mercenary motives, but because I feel that it is to the interest of those about planting hedges, to intro-

duce that which is most desirable for the purpose intended.

We have proved the Honey Locust to be the best without exception for an impenetrable Hedge. It will turn cattle; the old wood is too hard for them to browse on, consequently it can always be kept in good form.

There is more than a mile of the Honey Locust Hedge on these grounds, upwards of twenty years old, from five to six feet in height, well branched from the ground, close and compact, without a flaw or vacancy. It is perfectly hardy; seldom dies out; always looks smooth, and is a most attractive feature, with its fine foliage and symmetrical form. It only requires cutting twice in each year (no more); first in the month of June, which is the heaviest cutting, at which time two men with shears can cut from 400 to 500 feet per day. The second cutting is in September, when two men can cut from 1200 to 1500 feet per day, the growth being very light, or it can be kept quite decent with only one cutting, which can be done in June, or midwinter. No more care is required than the above, to keep a Honey Locust Hedge in fine condition, (with the exception of hoeing the ground around the roots once or twice during the growing season).

The Osage Orange is more rapid in its growth, and so irregular that it requires constant attention with the shears to keep it in proper shape.

The Buckthorn is also a very good Hedge plant in some localities. Here it does not do well unless cut early in June; if left uncut till July, the sun acts on it in such a manner, that the leaves are scorched, giving the Hedge the appearance of having been burned by fire, leaving irregular spots which make it rather unsightly. Further North it may do well."—[Iowa Homestead.

## PLANTING POTATOES.

We extract the following from the *Scottish Farmer*:

"About twenty-four years ago, I planted several rows of the same variety of potatoes—some with small cuts, some with large cuts, and others with small and large whole potatoes.

When dug, it was ascertained that the largest whole sets yielded the heaviest crop, and the small cut sets the lightest.

I have long been impressed with the idea that good results would follow from autumn planting, especially of early potatoes, in dry ground, where the tubers would remain fresh and without budding, until the soil becomes more or less heated. If they are planted 5 to 6 inches deep, they will not be injured by frost; although they should be frozen, the frost would soon leave the potatoes undamaged at the same time that it leaves the ground; provided that they are excluded from the sun and air. They will, however, not be so early as those of the same variety taken carefully from a pit or potato store with sprouts on them, and planted about the beginning of April.

"On the 20th of April I selected 72 sets, 24 of them being cut sets, weighing 1½ lbs.; 24 small sets weighing 2 lbs.; and 24 large whole sets weighing 5 lbs. The whole were planted at the same time on the same ground, and with the same quantity and strength of liquid manure. The cut sets were planted in two drills, ten feet long by two wide, and ten inches apart. The small and large whole sets were planted exactly in the same manner. During the time of hoeing, all the stems were pulled away from each of the whole sets except one, so that it would have ample room to grow.

"The potatoes were dug on the 6th of August, and the produce of the cut sets weighed 15 lbs.; of the small whole sets, 23 lbs.; and of the large whole sets, 31 lbs.; each of the lots being raised on 40 square feet of ground."

## OBITUARY NOTICE.

DIED, at Athens, Ga., on Sunday morning, July 14th, 1867, in the 48th year of his age, WILLIAM N. WHITE, resident Editor and Publisher of the *Southern Cultivator*. It is with feelings of sadness that we notice this event.

Mr. W. has been long known to the reading agriculturists of the South and South-west as a clear, practical, pleasing writer. "Gardening for the South" is a work often referred to, and the *Southern Cultivator* has maintained a proud position among our serial agricultural literature.

We had hoped to meet him on the 11th of September, but Providence has suddenly called him to mingle with another throng. Another ardent, earnest, intelligent worker has passed away, but we shall long cherish fond memories of the departed.

Salt should be given freely to animals of all kinds. The superior health and thriftiness of the horses, cattle and sheep, of those who have taken pains to supply them with salt regularly and frequently, has often been remarked. One agricultural writer recommends that it be dissolved, and being mixed with fine pure clay, to imitate nature, let it be placed under cover, where the animals can find it at pleasure. Prepared or not, see that the supply in the salt trough is exhausted.

[Written for Colman's Rural World.]

**Management of the Honey Bee.****ITALIANIZING.**

Suppose you now have one pure Italian queen bee, and wish to Italianize all your stocks from this one. If you have a supply of Italian drones, remove the queen from the hive that contains them, and keep the colony queenless till late in the fall. By this means you prevent the workers from killing off the drones. If there are any black drones in your apiary, destroy them if you can. Now remove the queen from one of the native colonies, and substitute the Italian queen. Nine days after you take the Italian queen from her colony, cut out carefully from that colony all the sealed queen cells but one—leave one of the best untouched. Handle all the cells very carefully. Remove the queens from as many colonies of native bees as you have queen cells to dispose of; and if the weather is warm, leave them queenless overnight, putting one cell in the cap of each hive on the honey-board, in such a position that the warm air from the hive will pass on to it, and yet so the bees cannot reach it. This may be done by placing a wire or other screen over a passage through the honey-board, and laying the cell on it. The next day insert the queen cells in the comb of the hives in their natural position.

The queens are liable to come out of these cells any day after this for a week, when, if any one is not hatched, it probably never will be, and another must be supplied.

During the course of the next week these young queens will come out to meet the drones; and if the Italian drones are abundant, and none or but few black drones are flying, they will probably mate as you desire, and all will be right.

You may confine the black drones to their hives by means of a regulator.

It will be necessary to examine the combs about ten or fifteen days after the queens hatch out, to ascertain whether they have commenced to lay. If any queen fails to lay for three weeks, better kill her and give another cell to the colony.

Should any queen mate with a native drone—which fact can be ascertained by an examination of the brood four weeks after the young queen commenced to lay—do not kill the queen, but let her remain till next summer. Her drones will always be pure Italian, and she will cause you no trouble unless you allow queens to breed from her eggs.

You may know the queens that are mated by black drones by some of their worker progeny appearing almost entirely black, while some appear to be almost pure Italian. In order to detect the impurity, examine only the bees just out of the cells, which have a greyish, silky appearance. If they are uniformly marked with golden stripes, they are pure Italians.

After you have gone through with these directions thus far—or two weeks after removing the Italian queen from her original colony—you may remove her again to still another, and go through with the same processes; and so on till all are Italianized or hybridized. By

removing the Italian queen every two weeks, you will have cells to give to any colonies that may fail to get fertile queens, as soon as the fact is ascertained.

As soon as you know the blood of any colony, mark it "pure" or "hybrid," as the case may be.

When you have gone over all your colonies in this way, and all have young queens from the pure Italian mother, you have nothing more to do till next spring. Early in the spring, say in March or April, according to latitude, select one or more colonies of the pure Italians and feed them a little regularly about every other day. Being thus encouraged, they will early rear drones and prepare to swarm. If they do not build queen cells as soon as you think the weather sufficiently warm and settled, remove the queens and put them in the place of some of the "hybrid" queens. Be careful, however, not to do this till you have some drone brood sealed. Then proceed to cut out cells when ready and distribute as before, giving to all colonies that are not pure, removing the queens a few hours previously.

By getting drones early, before any native drones are reared, you will insure the mating of young queens by the Italians. And you should now make your artificial swarms, if the natural ones do not appear; but do not allow any natural swarms from hybrid stocks. Divide such, and give cells from the pure queens.

If you are surrounded by hundreds of colonies of black bees, you can keep your stock pure by swarming early. The Italians will naturally swarm two or three weeks earlier than the natives. W. C. CONDIT, St. Louis, Mo.

**A VOICE FROM EGYPT.**

ED. RURAL WORLD: Having noticed an article sometime ago in your columns, under the head of "Farming in Egypt," and being a resident and representative of the milk-sick and chicken-cholera region, I deem it necessary and but due to the honor of Egypt generally, that a few words be said in reply. I would not have noticed the article, if the author had been kind enough to confine his ungenerous, humiliating remarks, to Monroe county; but he was not, and qualified his man as a "Model Farmer of Southern Illinois."

Allow me to say that Mr. "Old Egyptian" is off the track entirely; no such man as he describes, is a model farmer of Southern Illinois, or any other part of Illinois. The Model Farmers of this section will compare favorably in any and all respects with the farmers of any other portion of the Prairie State, notwithstanding their being denounced as copperheads and ignoramuses; and I, in my own, and in behalf of my Egyptian brethren, say, that the farming community, as a class, compare favorably in point of close economical farming, shrewdness in business and general intelligence, with any other class engaged in any other branch of industry—our "wild-cat" carpenter not excepted. If he doubts my assertions, he may very readily convince himself of its truth by glancing at the statistics of the State, when he

will find one of these Southern counties to rank as fourth in production and wealth—a favor we crave of your many readers before accepting "Mr. R" with his thirty-two gates lashed up with hickory withs, half-starved teams and curious porches, as a model farmer of this splendidly abused section.

Every one knows that the very great and peculiar facilities offered the farmer to acquire a fair competence, makes it a business that is senselessly patronized by the bankrupts and botches of all other trades and professions.—The first redeeming thought that beams upon the mind of the failing merchant is, to secure a farm that he may curtail his expenses of living, and still entertain a hope of rising in the business world. The unsuccessful professional, after striving long and hard against the combined forces of misfortune and rivalry, exposes his office, library and furniture to auction—buys a small farm—settles himself in the country, and devotes his time and talent to the raising of pigs, chickens, &c., and in the vain attempt of "learning to farm." The incompetent "jackleg" mechanic is often seen to lay aside his kit of tools and try his hand at farming; too often to the detriment and disgrace of husbandry, do they make just such farmers—model farmers—of the description with which your many readers have been so kindly favored.

By way of kindly admonition, I would suggest to our benevolent friend, that if he be only mediocre in his profession or trade, to not abandon it for one of which he knows less.—Unseen difficulties and expenses will overtake him, unexpected toils and troubles entangle him, till soon (kind Providence not intervening) he will find himself whittled down to his present, narrow, contracted conceptions of the model farmers of Egypt. ARCHISON, Belleville.

**New York State Cattle Law.**

The following are the principal provisions of the law as lately revised with reference to the running at large in the public highways of this State. Thus:

§1. It shall not be lawful for any cattle, horses, sheep, swine or goats to run at large in any public street, park, place or highway in this State; and it shall be the duty of every street commissioner in any incorporated village to seize and take into his possession and keep till disposed of according to law any animal so found running at large. Any person suffering or permitting any animal to so run at large, in violation of this section, shall forfeit and pay a penalty of five dollars for every horse, swine or cattle, and one dollar for every sheep or goat, so found, to be recovered by civil action by any inhabitant of the town, in his own name, or in the name of overseers of the poor of the town, or by the proceedings hereinafter provided.

§2. Section two of said act is hereby amended so as to read as follows:

Section 2. It shall be lawful for any person to seize and take into his custody and remain until disposed of as required by law, any animal which may be in any public highway and opposite to land owned or occupied by him, contrary to the provisions of the foregoing section, or any any animal which may be trespassing upon premises owned or occupied by him.

The remainder of the provisions relate to the method of enforcing the law, providing for the sale of the cattle, the payment of the costs, the disposition of the overplus, etc.



GOLDEN PHEASANT.

The pheasants form one of the most interesting groups of the feathered race, whatever be the point of view in which we contemplate them. Their beauty of form and the splendor of their hues have attracted unusual admiration. Many dazzle by the metallic lustre of their plumage, which gleams with green, and blue, and gold. Such for example is the case with that gorgeous bird, the Golden Pheasant, of China, which delights us with the richness and multiplicity of its tints, contrasting admirably with each other.

The common pheasant, now naturalized over the greater part of Europe, is a native of Asia, and originally brought from the river Phasis, by the Greeks in some of their earlier expeditions. It is an exceedingly beautiful bird, but it is far surpassed by many of its congeners, of which we may mention the elegant Chinese species—the Golden and Silver varieties. It is to be observed, however, that this beauty of plumage is confined to the males; the females are universally attired in a sombre dress of brown—often, indeed, exquisitely pencilled with spots and zigzag lines, but totally destitute of the brilliant hues which glisten in their mates.

Independently, however, of the beauty of the pheasant tribe, there is another point of interest which cannot be overlooked—we allude to their value as it respects the table. The flesh of all the gallinaceous birds affords to man a wholesome and nutritious food, and that of the pheasant is deservedly in high estimation.

Of the pheasant species, the Golden is the most beautiful. The male bird when in full plumage, which does not occur until the second year, measures nearly three feet in length, including the tail, which alone forms about two-thirds. The feathers of the fore-part of the head are very long, silky, and of a bright yellow; and considerably overhang those of the hinder part, which are of a brilliant orange, marked or bordered with transverse rays forming a kind of cape. The last are elongated, and extend backward over the sides of the neck, which may be raised or depressed at will. A few minute hairs are scattered over the cheeks, which are of a livid complexion. The feathers of the neck are tinged with a mixture of green and gold and bordered with black; those of the black are steel blue, and the upper tail coverts are bright yellow, the latter terminating in a crimson border. Breast and under parts, deep crimson. Wings, brown; scapulars, dark blue; legs, dark color. The long tail feathers are brown, with small transverse bars.

The specimen which our figure at the head of this article illustrates, was bred at Springside, and now running in our aviary, with other fowls. He has taken a great fancy to a little Black African hen; but his addresses do not seem to meet with much favor, probably from his ungallant behavior to his African favorite. Unlike most other birds, he is abusive and savage in his amours, at the time of nidification; at this time they tease and peck the head of the female bare to the skull, which often proves fatal as it did in our case—the hen died in consequence.

Although the Golden Pheasant can be tamed, and will associate and feed with the poultry. Yet an innate timidity prevents its thorough domestication. It is restless, and in constant motion, seeming to seek some hiding place out of the sight of visitors. Even the young pheasants will scamper off in terror if any unexpected

intruder makes his appearance among them; although the remainder of the poultry remain unconcerned.—[N. C. Bement.]

### The Farmer, as Illustrating the Solidity of Life.

The address before the Worcester Agricultural Society, at its last exhibition, was delivered by Dr. Henry A. Miles, on the Solidity of Life. Below will be found a few extracts from it, which our readers will find well worth perusing:

"For the honor of standing here, I am indebted to my relation to the President of this Society. Sons of a farmer who lived in a neighboring town, we used, forty-five years ago, to milk the cows, ride the horse to plow, hoe the corn and potatoes, get in the hay, gather the apples, and take up to Worcester some butter and cheese to the early anniversaries of this Society."

"You will often see advertisements in city newspapers like this: 'Wanted, a boy—one from the country preferred.' If you think that the reason of the preference be better health, there is not a merchant in Franklin street who will not tell you that this covers not a hundredth part of the difference. He has got the sense, the tact, the habit, that produce a solid life. His ground-work affords the best hopes of success."

"Without this continual importation into cities of fresh country life, how could the affairs of our great marts of business be carried on? For the most part the children of successful merchants serve only to disperse what their fathers had gathered. Trained up in ease and indulgence, they are slips from the cellar geranium, and the third generation will probably come to want. The joy of many a father who sends off his son to a Boston or New York store, and hears of his rapid success, may well be tempered when he thinks of his grand-children and great-grand-children. Who can doubt that the fate of a few generations would have been far better had the old fellow cut off a slice of his farm, and kept his boy at home."

"I will not undertake to say why, but the fact I believe is, that there is nothing like work on a farm to give one the sense of the reality of living. How many a merchant has a consciousness of something fictitious and unreal as he goes on 'Change, and signs his pen for thousands. The scene is hardly substantive, the hurry and excitement pass by him like the phantom of a dream, and solid life comes to him only by an hour's work in his garden, if it be but to kill the bugs of his squash vines, or the canker worms of his apple trees."

"No wonder that statesmen so often turn with a relish from the noisy and hollow forms of public life, to the serene, quiet and solid realities of their farms. Who can look at that picture of 'Webster at Marshfield,' without feeling that there is an illustration of the call of great nature to that of solid life for which we all were made. I never meet one of the thousands that comprise the troth of city life, the gloved gentlemen that are above work, the soapy fops that hang around the hotels, the speculators that live on cheats, and the race of empty purse and empty brains that somehow contrive to surround themselves with the show of wealth, like comets with perhaps not a square inch of bottom but a tremendous spread of tail—I never meet one of them without wishing them no severer punishment than that they might once know the satisfaction of a useful day's work, the delicious sensation of resting fatigue, the relish of the farmer's dinner, the sweetness of his slumber, the lightness of his heart as he goes afield at the rising sun, or any one of the solid enjoyments that so benignantly sweeten his lot."

"Not the least important element of the farmer's life comes from simplicity of living, from

the indulgence of natural tastes, which bear about the same relation to the stimulants of the city that the smell of new mown hay bears to that of a confectioner's shop. The man of the town with an itch for continual spending can hardly understand the glow of independence and wealth that comes from studying to see with how little one can get along. The discovery is more than a mine of gold; it makes one lord of the world, and puts the best riches of the universe at his feet. Who can doubt that the farmer who tackles up his horse in the hay-cart, and takes his wife and children and luncheon baskets to pass the day under the shade of the big chestnut trees in the whortleberry pasture, comes back not only more refreshed, but a wiser and better man than he who in a summer vacation, has dissipated his thousands at Newport and Saratoga."

"Solid in their early training, their property, their physique, their sense, their ability, their usefulness, their enjoyments, the whole warp and woof of their daily life, the rural population thus constitute the solid element of the state; and a point so important may well claim a moment's special attention."

"Solidity of life, and consequent stability to the state, the farm contributes to these, how should the farmer honor his calling as one of the most important and noble of all, and try to endear the old homestead to a larger number of young men. We can in general tell by the looks of his house and grounds whether the farmer has a just sense of the dignity of his business, and whether he is making his home loved by his sons. I pass some farm-houses—not many, and not near so many as when a boy, having old hats, emblems of headless management, stuffed into broken windows, fences all down, wood scattered about, tall and dank weeds shooting up everywhere, and dislocated wheels and rickety carts and cadaverous sleds, lying all around, as if the place was a sort of carriage hospital. Poor man who lives there, I say to myself, I will not blame you. I do not see the inside of your life. Perhaps debt makes it hard sledding. All manliness may be taken out of you by Caudle lectures. It may be that some appetite has got hold of your vitals which will soon make wreck of other things than your farm. I only say if I were a boy there I would leave the place too. But if everywhere home be made attractive, if there be a ministry to the beautiful in neat homes, picturesque grounds, flowers and fruits, where leisure is made for relaxation and refining amusements, and all be pervaded by a high sense of the true dignity of this calling in life, I fancy it would be somewhat hard to drive sons from such homes, and we should have much more public stability, and much less of the floating riffraff of society."

"My two years as a farmer's boy have been a fountain of blessings to me all my days. I had rather my college life should be a blank in my memory. I passed nearly twenty years in the sound of the spindles of Lowell; I have lived a dozen years in Boston; I have been twice, and in all two-and-a-half years in Europe; I saw the wonders of both of the great exhibitions of London; have spent months amid the orange groves of Italy, the Alps of Switzerland and the lakes of Scotland; and have made myself at home in London, Paris, Naples, Rome and Florence. Do you suppose I ever forgot the old Shrewsbury farm? It was my Greenwich from which I reckoned my longitude in everything. Its acres were my standard of measure. Its sunsets were always one term of my comparisons. The smell of its apple blossoms and clover fields has come down to me all my days, giving me a sympathy with a farmer's life, a love of agricultural reading—the healthiest reading in the world—and often suggesting the thought that perhaps I should have been a better and happier man had I stuck to the old farm."—[New England Homestead.]



## Horse Department.

### NEGLECT OF HORSES.

Diseases of this stock often arise from what appears to be the best care, which when observed appears to be actual neglect. Some of our best and most thrifty farmers keep their horses, especially their trotting and blooded animals, tied in their stalls for several days in succession, without any exercise or sunlight, save the few minutes in watering, and their drink is often carried to them. At the same time they are often fed on corn—a very unnecessary article for inactive beasts, when they can get good hay. The currycomb is, as it should be, freely used. They seem to have overlooked the fact that the horse, as well as man, requires pure air, proper food, regular exercise, cleanliness, light and heat to promote a healthy action of all his organs.

So important are the four first-named conditions that it is hard to determine which should receive the most attention. We know, however, which is most generally neglected. How many there are who drive their horses from ten to twenty miles at a time, when they had not traveled one mile during the previous three or four days. The creature comes out of the stable sleek and plump, and spirited, for he is restless, and delights to be in the open air, to which he may have free access in summer; his flesh is not compact, but flabby, and he tires in half the time of one that had been frequently exercised. There can be no doubt that the imprisoned animal though grain-fed, would show less strength and endurance than one turned out an hour per day and fed on good hay. At the end of a week of work together similarly fed and otherwise attended to, the first would have lost much flesh, and been in a worse state than the other. Exercise of the right quantity increases the flesh (not fat), and solidifies the muscles. Inaction augments adipose matter, and when protracted (with stimulating food) creates disease, both in man and beast.

The horse is being over-domesticated, and taking his master's diseases. Pneumonia, consumption, cancer, etc., are becoming quite common, but with dissimilar names. The best and most valued horses in this country die suddenly, and frequently after some enormous prices are offered. Inactivity in the human species often ends in apoplexy and palsy, and likewise with the animal.

The curry-comb is better appreciated by stock-raisers than locomotion. But it is seldom used to excess. It is to the horse what a bath is to mankind. It removes impurities, promotes a healthy action of the skin, and equalizes the electric fluid. It is the poor man's friend, for a horse curried twice daily, will need only half

the grain of a horse not curried. It may be that he would thrive as well if he got nothing but good clover and Timothy. The man of small means more frequently neglects this point of economy than the wealthy.

Most stables are well enough ventilated, but light is less plentiful than air. Windows would supply this deficiency, and on the south side of a building would draw heat.—[*Cor. Germantown Telegraph.*]

### CASTRATION.

From the careless, and almost reckless, manner in which this operation is performed, by a number of persons styling themselves veterinary surgeons, and claiming a thorough acquaintance with the anatomy of the horse, the inference has been drawn by the unthinking, that very little experience or skill is required, in order to become a successful operator; and that from very slight observation, any ordinarily sane man might, with impunity, attempt the castration of an animal. Thus, we see, in every community, a yearly increase of these incapable practitioners, and consequently an annual decimation of valuable horse colts, whose owners have just commenced to discern, the probable return they will realize from the attention they have bestowed upon them.

A most important point to be considered, is the proper time for the operation to be performed, and when that has been satisfactorily decided, employ none other than a thoroughly competent individual, to assume the duty. Very many of the defects observable in geldings, are attributable to too early, or too late a period of castration, and might have been, in a great measure, avoided, by a judicious selection of the time suitable for its occurrence. A colt whose development will warrant his being cut at five or six months of age, will be in very slight danger from the operation; but few are so formed, much the larger number requiring a year's growth to sufficiently perfect them, and others exceeding even that age. The withers, neck and shoulders are the most frequently deficient, and are parts that are the most dependent upon castration for their proper appearance in the horse. With the sucking colt no preparation is required, but one of a more advanced age may be bled or physiced with benefit, and his system made better capable of meeting the requirements needed. The weather of late spring or early autumn will be found the most suitable time for castrating, when the air is dry and temperate. Upon no consideration should the animal after being cut be exposed to wet or inclement weather, or unsheltered from too hot a sun. Close confinement, or unlimited exercise is equally prejudicial to an early and successful healing of the parts, and moderate liberty should be allowed the patient.

Speaking of the operation Mr. Youatt says: "The old method of opening the scrotum (testical bag) on either side, and cutting off the testicles, and preventing bleeding by a temporary compression of the vessels, while they are seared with a hot iron, must not, perhaps, be abandoned; but there is no necessity of that extra pain, when the spermatic cord, (the blood vessels and the nerve) is compressed between two pieces of wood as tightly as in a vice, and left until the following day, or until the testicle drops off." He also objects to the unnecessary pain inflicted upon colts by cording them, and states that it is accompanied with considerable danger. With regard to the method of castration by Torsion, he adds: "An incision is made into the scrotum, and the vas deferens is exposed and divided; the artery is then seized by a pair of forceps contrived for the purpose, and twisted six or seven times round. It retracts without untwisting the coils, and bleeding ceases, the testicle is removed, and there is no slough-

ing or danger. The most painful part of the operation, the operation of the firing-irons, or the clamps is avoided, and the wound readily heals."

We quote thus largely from this authority, believing his description of the operation to accord most generally with the plan adopted in this country. Other methods have, however, been resorted to and proved equally as successful and much more easy of performance. We do not wish to point out by what method it should be done, further than a proper understanding of its nature is concerned; but we do wish to impress the importance attached to the selection of the time and the operator, upon the minds of those who are breeding stock among which there appear so many needlessly bad or indifferent specimens.—[*Stock Journal.*]

**COLIC IN HORSES.**—A. J. Murray, conductor of the Veterinary Department of the *Western Rural*, recommends as a cure for colic in horses an ounce of sulphuric ether and a like quantity of the tincture of opium in a pint of tepid water as a dose. If one does not afford relief, administer another after the lapse of half an hour. In flatulent colic great benefit is obtained by the frequent administration of injections, and they are also very serviceable when the colic arises from indigestion, which it frequently does. Seven or eight drachms of aloes should also be given, as this will remove any irritating substances from the intestines which may have given rise to the colic. He condemns the practice of running horses about under spur of the whip, as is sometimes practiced as a means of relief—and states that quietude is much better than enforced excitement in such cases.

[Written for Colman's Rural World.]

### Cure for Sweeny.

In the last *Rural World* "J. W." asks for a cure for Sweeny. It is generally caused by a bad-fitting collar bruising the muscle and membrane that covers the shoulder blade, and causing both to shrink.

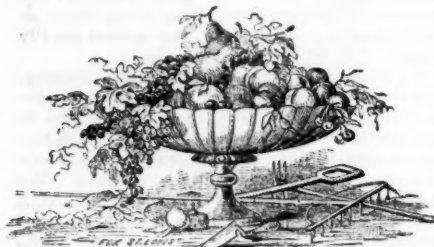
My cure is simple. When first discovered, put the collar out of sight, and never use it again for that horse. With the fingers gently but firmly loosen up the skin from the part affected, two or three times a day, and scratch well with the curry comb, or rub hard with a cob or hard piece of wood. A few days of such practice, ten minutes each time, will cure some bad cases, and with a good collar you may use the horse all the time. Is the remedy too easy to be good for anything? Yours, R.

**REMEDY FOR SLOBBERS.**—Horses that have eaten second-crop clover, either green or hay, may be cured in a very short time by feeding dry wheat bran. From one to two gallons once generally—always the second time—has never failed with me. Like many other simple remedies, not popular, because it is handy and cheap. R.

**FISTULA.**—A correspondent sends us the following receipt for curing Fistula in horses:

Take one-half pint of Alcohol, one half pint of Turpentine, and one ounce of Indigo. Mix the first two articles, and dissolve the Indigo in the mixture, and apply a small quantity every other day.

Proper care of our horses would obviate many painful diseases.



## HORTICULTURAL.

### PROTECTION OF PLUMS.

The pest of the plum orchard is the curculio. This insect punctures the young fruit and deposits an egg, which in time hatches into a worm, injuring the fruit so that it falls to the earth, where the worm enters the ground, and in due time comes forth a perfect insect (a beetle), and commits the same depredations that its progenitors did. These insects are so numerous as to completely destroy the plum crop all over the country.

In a former issue of our journal we stated that the only way that we were acquainted with to raise plums, was to plant large orchards of plum trees, so as to produce fruit enough for the curculio and for market also. In all large orchards of this fruit that we ever visited, say of two or three hundred trees, we have never failed to witness a large crop—the curculio failing to destroy half. It is due, however, to say, that we have a variety in St. Louis known as the *Chickasaw*, which annually yields a large crop—the curculio not having any effect upon it. Thousands of bushels are annually brought to the St. Louis market, where they command good prices. This variety was introduced here by the old French settlers from the South, and is entirely distinct from our wild varieties of the woods, with which it has sometimes been confounded.

But we set out to say that we have seen it stated that by getting up a dense smoke with tobacco stems, and giving the plum trees a thorough smoking early in the morning, the curculio are kept at bay, and commit no damage. We have a good deal of confidence in this remedy, and hope our plum friends will give it a trial.

[Written for Colman's Rural World.]

### The Metcalfe Strawberry, and New Things Generally.

We live in a fast age: that is unquestioned—even horticulturists are fast—some of them—or desire to be. How anxious we all are—we fruit raisers—to obtain any new fruit, if it only promises to produce 110 bushels to the acre, when we could only get 100 before; or if it will ripen three days—six days—or, better, ten days—sooner than any other variety we already have. How eager we are to grab after it, and give it a trial, in the hope that it may prove all that it was claimed to be, and thus put money in our pocket by enabling us to be ahead of our neighbors in market with our fruit: thinking it will not cost much, if it fails—compared

with what we should lose if we missed getting it in advance of our neighbors.

Now, unprincipled men knowing this, take advantage of our desire to have the newest and best of everything—and having shrewdness and cupidity on the brain, know how to work it, to make this very trial of their new wares all they ask for, in the way of profit. An old variety under a new name, or a worthless variety picked up anywhere or nowhere, costs nothing extra in time or labor—all they have to do, is to advertise the old, new, or worthless thing extensively—get rid of their first batch, and they have done—they have made their pile, and it matters not to them any further whether their trumped up thing is good or bad.

Now this ambition on the part of fruit raisers, is all very laudable and right; but it should be tempered with discretion and judgment—if for no other reason than to prevent the reaping of rich harvests by men who palm off on to us so called improved varieties, that have never been before a committee or society, nor before the public at all, and prove worthless the first year of trial.

New strawberries and grapes have been inflicted on us of late years by the dozen and hundreds—and now raspberries and blackberries promise to follow in as great profusion.

Our opinion is, that since the noted Peabody's Hautbois humbug—a more worthless variety of strawberry has not been sent out than the "Metcalfe's Early."

It is not a day earlier, if as early, as the Wilson, and then ripened only a few berries—a few berries, and no main crop, sums up its fruiting qualities. Size, below medium—no large berries. Color, partly white, partly red—no color, no beauty to it; this is doubtless caused by the heavy foliage covering up all the fruit so deep, no sun nor air can reach them. Texture, softer than the softest—no berry that we know of more soft. Quality, on a par with the rest.—Habit of plant, a weedy, rampant grower, with slender, short-jointed runners, making hosts of plants, too many and too thick, much resembling the wild strawberry in its habits, &c. Hardy enough—no complaint to make on that score—the only good quality it has, so far as we can see.

Now, let us see how the thing works in connection with the aforesaid remarks about the many ambitious fruitmen, each purchasing a few just to give it a trial—that trial few accomplishing all the cunning projectors aimed at—viz., filling their pockets.

Now, who is this Metcalfe?—perhaps a man of straw; or, if not, horticulturally, he has no reputation to make, nor none to lose. The new production is dubbed with his name and his description of its virtues and qualities taken.—One or more respectable, but not responsible firms, take hold of it, with his name, his description, his testimonials, and puff and blow and advertise it into notoriety—and the first and same season we ever hear of "Metcalfe's Early," it is advertised for sale, at some \$3 per dozen. Of course, it has only got to be advertised extensively enough to sell a million dozen.

But let us suppose they sold only from 3 to

5000 dozen, and would make \$3,000 to \$5,000, at a cost of a few hundreds for advertising—and the very first season up comes the news from all quarters that the bantling is worthless—what can the purchasers do—nothing, only pocket their loss, which is not great when divided among so many—but a nice little thing for the aforesaid sellers.

Of course, the respectable nurserymen are not responsible—as they are not the authors—they only took it at second-hand; and as for Metcalfe—he's nobody; you may grumble, but can't hurt him. This is given as merely a sample of the way many worthless things are palmed off on the public. Against all such, we advise them to beware. Let every new thing have the trial of several seasons, and the sanction of at least one good society—and one in several different parts of the country would be better, before investing in everything that comes along.

### WINE EXHIBITION.

At the May meeting of the Mississippi Valley Grape Growers' Association, it was determined to hold an exhibition of Wines in St. Louis at the same time as the meeting of the American Pomological Society.

The exhibition will be open to all the States comprising the Valley of the Mississippi, and it is the wish of the Association that this call shall be considered as an invitation to all the wine growers and manufacturers of this region to bring in their samples and contribute each his part towards making up a collection of wines which shall fairly exhibit this important industry in all its branches.

This gathering of the horticulturists of the whole country, will afford grape growers and wine makers a rare opportunity of submitting the qualities of American wines to the test of intelligent tastes.

The wine producers of the Mississippi Valley invite a comparison of the wines grown between the Alleghanies and the Rocky Mountains with those produced in any other part of the world, and are satisfied to abide the verdict which may be rendered by the appreciative palates of connoisseurs.

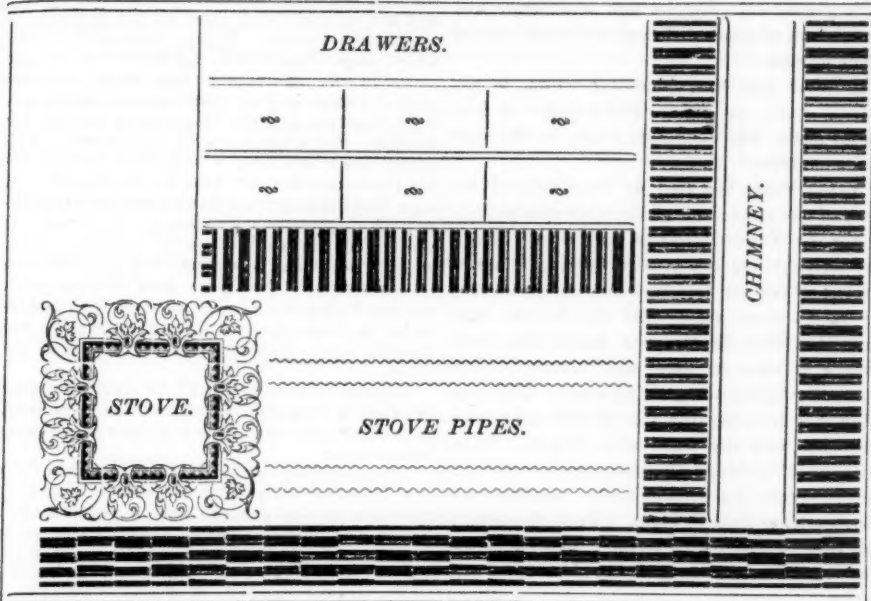
For the purpose of comparing our wines with those of other sections of the United States or of Europe, contributions of wines from all quarters will be cordially received.

C. W. SPALDING,  
Pres. M. V. Grape Growers' Association.

HOW TO MAKE GOOD CIDER.—A gentleman, residing in Manheim, N. Y., prepares cider as follows:

After the cider is made and put in the barrel, let it stand a week or more, until it ferments, and the taste is as desired. Then rack off and heat to boiling point, putting it in a clean cask, and adding a teaspoonful of mustard seed. Then leave the barrels in an outbuilding, where the liquid will freeze, when the heart of the cider is drawn off into ten gallon casks and placed in the cellar. It will keep in this way for years, and continue to grow better, approximating in taste to wine.

## FRUIT DRYING FURNACE.



ED. RURAL WORLD: As the season for drying fruit is approaching, I send you a sketch of a furnace which has been successfully used for a number of years.

The art of preparing dried fruit by exposure to the sun, is a slow and tedious process, and in many, if not all instances, quite objectionable. First: several days are required before the fruit is thoroughly cured; second, flies and hosts of other insects are constantly making the fruit thus exposed the place whereon to deposit their larvæ; and should rainy weather set in, the drying process is at an end, causing much vexation and trouble.

By a kiln or furnace, constructed on the plain here detailed, or similar, all these difficulties are obviated; the operation goes on night and day without regard to the weather.

First, the furnace should be under shelter; an open shed will do—better if closed. The kiln of brick, well laid in good mortar, so as to retain all the heat in the heating department. The fire-place is a separate vault, whence the heat is conducted through two ordinary stove pipes running the whole length under the drawers containing the fruit. These drawers are 2½ feet wide by 3½ feet long, capable of holding

each, fully one bushel of sliced apples; thus, there being six drawers in the furnace, it can hold six bushels of fruit. While the drying operation is going on, it requires constant replenishing and the dried fruit removed. As the lower drawers are nearest the heat, they may be changed occasionally to the upper tier—the upper to the lower—the drawers, of course, being made of one size. Apples halved and cored, and peaches of the largest kinds entire, are dried to a perfection that will make the good housewife happy indeed. They will be found to be nice, white and clean.

The drawers are made as follows: Each one consists of four pieces of plank, four or six inches wide; the bottom made of lattice work of willows or hickory withs plaited into cross pieces.

The furnace or fire-place is shown in the diagram by the square marked *Stove*, running from which are two stove pipes the entire length beneath the drawers, and should be placed near the ground, the pipes ending in the chimney. The open space where the pipes are seen, of course, is closed up from the ground to the drawers with brick. The cost is small. D.

**THE MISSOURI MAMMOTH.**—This is the name of a most delicious blackberry that has been lately introduced by Mr. Thompson, of the firm of Thompson & Barter. Mr. Thompson brought us a sample of these berries, and we can unhesitatingly say that they are the finest we ever saw. The berry is bound to gain public favor. They are a most prolific bearer and very hardy. It is almost impossible to size them as they range from the size of a walnut to that of a hen's egg. This is no exaggeration, as those who have seen them can testify to the truthfulness of our assertion.—[*Brookfield Gazette*.]

**CATERPILLARS.**—An English agricultural paper gives the following method of destroying caterpillars, which was accidentally discovered, and is practiced by a gardener near Glasgow. A piece of woollen rag had been blown by the wind into a currant bush, and when taken out

was found covered by the leaf-devouring insects. Taking the hint he immediately placed pieces of woollen cloth in every bush in the garden, and found the next day that the caterpillars had universally taken to them for shelter. In this way he destroys many thousands every morning.

## GRAPE BOXES.

The following will be found very convenient sizes of boxes for shipping grapes:

8x12x3½ holding 8 lbs., costs 12½ cents.

12x12x3½ holding 12 lbs., costs 18 cents.

12x24½x3½, with division, holding 24 lbs. 30 cts.

Pack carefully, nailing on the top slightly, and put in from the bottom so as to have all the stems out of sight and the bunches show in their best condition when opened. Nail up firmly without crushing the fruit.

## Fruit Preserving House, at Cambridge, Mass.

We clip the following from an exchange:—  
“Dr. Geo. B. Loring explained the principle on which the house is built, being that perfected by Prof. Nyce, of Cleveland, Ohio. The building is two stories high. The walls are some 3 feet thick, formed on the inside and outside with sheets of galvanized iron, and between them a packing of wood shavings.

The second story is the ice room, separated from the fruit room by a floor of galvanized iron, made water-tight, and so inclined as to allow the water from the ice to run off. The floor of the fruit room is also of galvanized iron with shavings, &c., below, to prevent the entrance of moisture. Some patentable matter is spread upon the floor to absorb moisture and to affect the air.

The object of the house is to secure uniform and proper coldness, dryness, purity, absence of light, and, if possible, the great agent of decomposition, the oxygen of the air.

Dr. Loring spoke with much confidence of the success of the new method, regarding it as of great value, not only for the preservation of domestic fruits, but of foreign fruits; and remarked that the construction of these houses would render the business of dealing in the latter, now so hazardous, quite safe and remunerative. Eggs, vegetables, and other products of the farm could be preserved with equal facility; and he had no doubt that by building these houses on a smaller scale, the use of cellars would be superseded to a great extent. The advantage of this would be that the fruit would not only be preserved for a much longer period, but would be kept in much better condition, and thus the health of the community would be promoted.”

## Illinois State Horticultural Society.

The Twelfth Annual Meeting of the Illinois State Horticultural Society will be held in the Hall of the South Pass Horticultural Society at South Pass, Tuesday, Wednesday, Thursday and Friday, September 3d, 4th, 5th and 6th, 1867, commencing at 9 A. M., on Tuesday.

State and Local Horticultural Societies are invited to send delegates; and it is hoped the friends of Horticulture throughout the State will be present and contribute their mite of knowledge to the common fund.

Our Eastern Horticultural friends who propose to attend the meeting of the American Pomological Society, at St. Louis, on the 11th of September, are especially invited to take South Pass in their way, and enliven the meeting by their presence.

The Fruit Growers' Association of Southern Illinois will hold an exhibition of fruits, &c., at the same time and place, for which the contributions of members and delegates are solicited.

It is expected that the Illinois Central and perhaps other railways, will return members free. The hospitalities of the citizens of South Pass are freely proffered to all who attend, and will be hearty and sincere.

Persons unable to attend can become members by remitting the sum of two dollars.

Written for Colman's Rural World.

### SUMMER FLOWERS.

Every season, in this inland region, brings with it, at some period during the summer or early fall, a spell of hot, dry weather, during which the thermometer ranges daily up in the nineties, and the sun pours down his fierce rays upon a parched and almost blistering earth.

This middle of August, 1867, is no exception to the rule, and we are once more again struck with the necessity (to lovers of flowers who would have their gardens gay all summer) of selecting and giving particular attention to those kinds and varieties of flowering plants that will withstand the drouth and flourish (and not fade) under the fiercest rays of old Sol—that will grow and bloom on, despite the heat and drouth, which, indeed, they seem rather to enjoy than otherwise.

It is an easy matter to have the garden gay in early spring, with the Dutch Bulbs, hardy Herbaceous plants, Pæonies, Roses, and hosts of other fine things; but when the abovementioned period comes on, we must be more select in our kinds, to accomplish the desired end: it can be done by selecting such plants as are native to climates having similar drouths, hot suns, &c.

Besides the regular "Bedding Plants," so called, such as Verbenas, Petunias, Lantanas, Phloxes, and others, all exceedingly valuable for the above purpose—there are a number of others that generally come under the head of "Miscellaneous Bedding Plants," which are exceedingly effective and valuable in withstanding drouth, and blooming freely and handsomely under our fiercest suns. A few of the best of these that occur to us, we propose to name.

The *ZINNIA ELEGANS*, for Red, Scarlet, Orange and all intermediate shades, especially the double ones, when good, are unsurpassed; the best are as large and as double as small dahlias. Seeds may be sown under glass in early spring, or later in the open ground. Plants set out twenty inches apart, when about the size of a cabbage plant, will commence to bloom when quite small, and continue to increase in size and beauty until frost; and during August and September, the plants will be got large and branched, and covered with bloom, are exceedingly showy.

For Blues, there is nothing beats the *AGERATUM MEXICANUM*, of which there are several varieties; flowers in clusters; small brush like, and of a beautiful blue; plants keep on growing and blooming all summer.

Another beautiful shade of blue or purple is, the *TURNERFORDIA HELIOTROPOIDES*, a small creeping and spreading plant, having the habit and foliage of the Verbena, the flowers resembling the Heliotrope, free blooming and withstanding the heat and drouth well.

For Whites, one of the best is the double, pure white *FEVERFEW*, with flowers like double daisies. There are some varieties of these with yellow centres, which are not as good, and should be avoided.

Another fine, nearly white flower, is the *NIX-*

*REMBERGIA*, of several kinds; slender, graceful little plants, enjoying the sun and heat, and covered all summer with salver-shaped veined white flowers.

Another fine, free, blooming white, is the *VINCA ALBA*, or Japan Periwinkle—a house plant, but blooming freely in the open air in summer.

*VINEA ROSEA* is a Red or Rose colored variety of the above and of the same quality.

For the Yellow, Orange and Brown colors, the *GAILLARDIAS* are a very valuable class of plants. They are half-hardy annuals, and may be raised from seed. Set out in the open ground in May, when quite small, they commence at once to grow and bloom; of low spreading habit, not growing over a foot or so high, but covering the ground with their thick branches, and the plant with flowers. These rather old-fashioned plants cannot be too highly praised for the purpose under consideration. The varieties are: *G. Picta*, or Painted—brownish red, bordered with yellow; *Josephus*—red and orange; *Albo-Marginata*, red bordered with white.

Some varieties of the *BOUVARDIA* bloom freely during the heat of summer, and are very beautiful; but then there are some that do not, and they had perhaps better be left out.

The above embrace some of the best plants adapted to the purpose indicated—but by no means all of the kinds that will grow and bloom freely during our hot sunny summer months; others may be named hereafter; but it would also be quite as easy to name some popular and much praised varieties that will not do, that burn and dry up under the sun's fierce rays, and that not only refuse to grow and bloom, but not unfrequently die out altogether, wholly unable to resist the trying ordeal. C. S.

### THE WINE CELLAR.

The process of making sparkling wine is very interesting and new to most American vintners. Only the best juice is used for this purpose. It is treated as a still wine until nearly one year old, when it is taken in hand to manufacture into champagne. It is brought from the cellar to an upper room, a little sugar added to it, and placed in a cask. The temperature of this apartment is kept at about 80 degrees. From this cask it is drawn into bottles which are corked, wired, and corded on their sides in the same room. The high temperature, and the sugar which was added, excites fermentation and the wine in the bottles becomes charged with gas. After the fermentation has proceeded so far that the bottles begin to burst, they are removed to the deep cellar, where the coolness checks the fermentation again. There they are also corded on their sides, the same one up as when above, lest the sediment which the wine deposits should chance to come into the air bubble which is on the upper side, and dry on to the glass. In this state the wine may remain for an indefinite time, and age improves it.

The next process is in finishing off, which is not gone through with in quantities much ahead of orders. The first step is to place the bottles in racks, which support them with the necks downward. Each bottle is shaken and turned twice a day for five or six weeks in such a way as to give the wine in it a rotary motion, which results, at last, in depositing the sediment on the cork. The racks, with the bottles

in them, are then hoisted to the room above, the wire loosened, the cork permitted to fly out, and the sediment and some of the contents of the bottle escape. Syrup, composed of the purest sugar dissolved in the best wine, is next added to the contents of the bottle, another cork is driven in and wired down, labels and tin foil put on, and the Champagne is ready for market. Some age, however, improves it. The operations of corking, wiring down and injecting the syrup, are all done by machinery in a very rapid manner. All the machinery, together with the bottles and corks, are imported. It was stated that each bottle of sparkling wine, when finished had been handled at least two hundred times. Not more than five per cent. are lost by bursting. The syrup which is added to the wine changes its taste greatly; the quantity used depends upon the acidity of the wine.

The still wines are stored in casks ranging in capacity from six to nineteen hundred gallons, in a cellar deep enough to maintain an equable temperature.

The sparkling wines are mostly made from the Catawba, because that grape is the only good one for that purpose that is yet plentiful. There are, however, some quantities of other brands. One, a mixture of four varieties, viz: Catawba, Isabella, Diana and Delaware, comes nearer, perhaps, to French Champagne than any other manufactured in this country. The sparkling Diana is very rich, but has its peculiar foxy flavor very strong. The aroma to some is very disagreeable. It seems to be mostly on the surface of the wine, and soon disappears if left standing in a glass. As the wines grow older, and the fruit is fully matured, this flavor is much less. The sparkling Delaware was pronounced by competent judges to be a perfect wine. No grape surpasses this for a rich wine, and old, still Delaware will probably be the highest point to be reached. It requires one-third less quantity of syrup than the Catawba, in manufacturing the still wine into the sparkling, to make it pleasant to the taste.

[Written for Colman's Rural World.]

### Improvement of the Gooseberry.

It has, for some years past, been conceded that there is more room and more need for the improvement of the Gooseberry than any other of our Small Fruits. The Currant is already about as perfect as we can desire; while the noble Grape and delicious Strawberry count their admirers by the thousand and tens of thousands; and seedlings of both have been produced, named and sent out by hundreds, and a good degree of perfection attained—though, even with these, it may be assumed the end is not yet. Even the Raspberry has shared in the general improvement, while the Blackberry has got to be a regularly cultivated fruit: and though new varieties have not been much raised from seed, yet a thousand fields have been, and are annually being searched over by acute and enterprising novelty hunters for new Blackberries; and not without their reward, as the Lawton, Wilson's Early and Kittatinny fully attest.

But for the Gooseberry, what shall be said.—Some fifteen years ago, the Houghton was introduced, and with it, it almost appears, the *ne plus ultra* has been reached—for what seedlings have been raised, or what discoveries made from the woods and fields since, constitute so little of an advance or improvement as to amount to almost nothing. Yet that the Gooseberry is as susceptible of improvement as any other small fruit, we think no one will deny; but somehow

our American people do not seem to take kindly to the Gooseberry—it is too sour and not of a rich flavor. But one reason for this is, that they do not know the Gooseberry as a *DESSERT* fruit, but only as a green pie fruit or preserve. In Europe it is used largely as a dessert fruit, being grown in the gardens of the wealthy and placed on their tables during a long season, as regularly, and as a matter of course, as the Strawberry or Peach; as well as being grown largely, picked, assorted and shipped to the large cities, to be used exclusively for the same purpose: and why should it not be so here?—the answer is, because we have not got the varieties with the large, heavy berries, rich, distinct and peculiar, but pleasant flavor, of the English varieties—and because we cannot grow the latter at all here on account of mildew.

So far as we have ever heard, very little attempt has been made at its improvement; for, if a tithe of what has been done for the Strawberry and Grape, had been spent on it, we should have had varieties of Gooseberries almost rivalling the English in size and quality.

Downing's Seedling seems to be a slight improvement on the Houghton. The Mountain Seedling is undoubtedly a wild variety, a little larger, but not productive, nor as good in quality as that variety.

An amateur of our city, with very limited means and space to experiment, but with an enthusiastic love for the Gooseberry as a fruit, appears to have made the greatest advances that has yet been made, having produced several seedlings which appear to be a cross between the Houghton and some English variety, partaking of the character and quality of both parents. One seedling plant in particular promises more than all the rest, possessing the habit of growth, branch, foliage, productiveness and general appearance of the Houghton, and the fruit, in color, smoothness, &c., much resembling that variety, but in size averaging from half to two-thirds larger, somewhat elongated in shape, tapering towards the stem, and is of a very fine quality. Its fruit is strung along up the stems as thick and the plant as free from mildew as the Houghton. Another plant nearly resembles the above, but is thought to be slightly inferior, and will be discarded, while several others more nearly resemble the other parent.

This gentleman has had these seedlings, together with the parents, on exhibition before the St. Louis Horticultural Society for the last two or three seasons, and they have been pronounced great improvements and important acquisitions.

The history of these seedlings is about as follows: Some years ago this gentleman obtained six varieties of English Gooseberries, under name, and planted them out in his small garden, and in a few years lost them all but one, and he lost the name of that. This variety, however, has never mildewed, but has proved hardy, healthy and productive, bearing fruit of a large size, long and late in ripening, of a dull green when ripe, and of only or scarcely second quality. This was the mother parent of the above seedlings. The other was the

Houghton—they being grown in close proximity—and a cross, supposed to result accidentally or naturally—no artificial cross fertilizing having been resorted to—the cross-fertilization being undoubtedly real, the seedlings partaking of the character of both parents.

A great advance has, unquestionably been made in this instance—going to show what might probably be attained by repeated and persistent efforts at breeding up to a certain standard by crossing the best varieties we have one with another, and selecting the seeds from the most advanced—repeating the same till the desired results are attained.

This amateur Gooseberry grower is a well-known and respected citizen here, and though fond of all horticultural pursuits, the Gooseberry is his hobby. He claims that it is the poor man's fruit; that more fruit can be raised off a given space, under more and greater disadvantage of soil, location and situation than any other fruit; that it can be had a longer season than any other small fruit, and put to a greater variety of uses. Its season, commencing with the green fruit for tarts, &c., by the first week in May, and ending with the ripe fruit suitable for table use, preserves, &c., in the middle of August—a period of over three months. Besides which, he claims, that a great ignorance prevails among housekeepers as to how cheaply this fruit can be put up and preserved for future use, and that when ripe it makes most excellent jam or preserve. And he has been heard to make a threat that he would write out his wife's formula of this process for the benefit of housekeepers: but we believe he has never done it. C. S.

#### Fruit Growers' Association of Southern Illinois.

We beg leave to call your attention to the Fruit Show of our Society, to be held at South Pass, on the Third, Fourth, Fifth and Sixth days of September next.

The annual meeting of the Illinois State Horticultural Society will be held at the same time and place, and it is desirable that a full exhibit be made, not only of the choicest of our cultivated varieties of fine fruits, but also of all the fruits indigenous to Southern Illinois, that our Northern and Eastern visitors may form a correct opinion of the resources of our territory.

This Association acts upon the belief that the satisfaction of making a fine Exhibition of fruit, and the opportunity thereby given for the study and comparison of varieties, is the greatest reward of the Exhibitor; therefore, the poor incentive of premiums in money is not offered.

Fruit Growers in all sections of the country are cordially invited to bring or send specimens.

It is requested that all fruit be delivered here on Monday, the 2nd of September, properly labeled with the name of each variety, where practicable. Fruit may be sent to the Secretary by express, without prepayment of charges, marked "For Exhibition."

PARKER EARLE, President.

THOS. A. E. HOLCOMB, Secretary.  
South Pass, August 1, 1867.

ED. RURAL WORLD: Apples are not very large or plenty, but remarkably fine flavored. Pastures all dried up, and water getting scarce.

V. P. R., Moro, Ill., Aug. 12.

#### NOTICES TO CORRESPONDENTS.

"M. Y. D." Audrain, sends twigs of apple tree to illustrate the cause of the death of an immense number of trees in his vicinity. The marks of the insect are so evident on the sample as to leave no doubt as to the cause. We have had had similar visitations, but found that the trees invariably outlived the partial denudation, and append the description as given in Dr. Warder's Pomology:

"*Bostrichus Biscandatus*, or the Apple Twig Borer, affects the small twigs, and, when numerous, will produce an effect like that called twig-blight, by causing the death of the part and the withering of the leaves at mid-summer. A small hole will be found near the axil of a leaf; this turns with the twig, and often extends several inches along the pith. The insect is a small, chestnut brown beetle, 0.25 to 0.35 of an inch long, and is characterized by two projections or horns at the hinder end. Has been found rather common from Michigan to Kansas. Remedy—kill, when found."

[Reported for Colman's Rural World.]

#### FRUIT ITEMS.

BY F. M. KIELY.

St. Louis, Aug. 24th.

From all quarters we hear of an abundance of fruit, the like of which has not been seen for years. The trees fairly groan under their heavy loads. The farmers' wagons coming to town are filled, and on Broadway we are among such mountains of rosy peaches and apples as to fairly astonish us. Not only are the regular dealers crowded with them, but the commission merchants and others have them piled up outside their doors in boxes and baskets—therefore they are cheap—very cheap—and our poorest citizens can now revel in what was heretofore an unattainable luxury.

The peaches are not more than two-thirds as large as they should be—this is owing to the protracted drouths we have had, from which crops in general have suffered a good deal—but we have such an abundance of them we cannot complain.

We will predict, by way of consolation, for some of our fruit growers who have been somewhat disappointed by the small returns of their large shipments, who frequently approach us with long faces, that last winter dealt gently with us for the first time in several years, and is not apt to continue to do so, and that we have no certainty of a crop of peaches except those that come from Southern Illinois and the I. M. R. R., and that next summer those who will be fortunate enough to have them, may get a good price for them as they did a year ago, when there was but little on market; and, lastly, the abundance of the present season will do a good deal towards creating a demand for the time coming.

Peaches are selling from 30 cents to \$1.25 per basket.

Apples—\$2 to \$4, per barrel, as in quality.

Pears—50 cents to \$1 per basket.

German Prunes—\$2.50 to \$3 per basket.

Damson Plums—\$1.50 to \$1.75 per basket.

Grapes—14 to 15 cents per lb.

Dealers desire us to say to those shipping grapes, to send those only that are ripe, and pick out all green ones; also, all the bruised or broken ones, as they create mildew and soon destroy the whole box. Elsewhere in the *Rural* will be found the kind of boxes to use for this purpose. The smallest size boxes are decided the best.



## EDITOR'S TABLE.

### AMERICAN POMOLOGICAL CONVENTION.

The Eleventh Session of the American Pomological Society will be held in St. Louis, in the large hall of the O'Fallon Polytechnic Institute, commencing on the 11th of September, and continuing several days.

The Committee of Arrangements have arranged with Messrs McKay & Hood, the Proprietors of the St. Louis Fruit Preserving House, for the keeping of all such packages of the Early Fruits as may be delivered in good order at their house in this city, free of charge.

Packages of early Apples, Pears, Peaches, Grapes, &c., may be sent marked—"A. P. S., 712 South 3d St., St. Louis, Mo."

Express, or other charges, should be prepaid in all cases.

**EARLY BOUGHTON WHEAT FROM FRANCE.**—Our friend D. S. Fairchild, of Red Bud, Ill., called in our sanctum a few days ago, and among other things spoke of the above variety of wheat which he received some years since from the Patent Office. He says it is an admirable variety for rich land. The straw is short and strong, and it ripens a little earlier than the May wheat. It is a white variety.

Mr. F. let Mr. Austin James, on the American Bottom, have 14 bushels last fall, and he harvested this season 565 bushels from the same, which he sold in St. Louis at 15 cents per bushel more than the May wheat.

### COMPLIMENTARY.

**THE RURAL WORLD.**—Our genial friend, Norman J. Colman, infuses fresh interest every issue into his excellent agricultural publication. The last issue of the *Rural World* is one of the best we have seen, and should be widely circulated throughout the country as a specimen number. The editor leaves nothing unnoticed that can in any way interest the farmer or horticulturist.—[*Guardian*.]

### 1867—ST. LOUIS NURSERIES.—1868

**COLMAN & SANDERS'** have just issued their New Wholesale and Retail Catalogue of Fruit and Ornamental Trees, Grape Vines, Small Fruits, Evergreens, Roses, &c. Send 3 cent stamp for a Catalogue. Address, Colman and Sanders, St. Louis, Mo.

**ST. CLAIR CO. (ILL.) AGRICULTURAL AND MECHANICAL ASSOCIATION.**—We have received the Premium List of this Association. The Fair will be held at Belleville on the 10th to 13th of September, and arrangements have been made with the Railroad Company by which people from St. Louis can ride there and back, and get a ticket of admission to the grounds, all for the sum of \$1.

### NOTICES OF NEW WORKS.

**THE MULE**—A Treatise on the Breeding, Training, and Uses to which he may be put.—By Harvey Riley: Dick & Fitzgerald, 18 Ann Street, New York, Publishers.

This is the most clear, thorough and practical work on the subject that we have seen.

While every page shows the writer to be a practical man, who knows from long experience whereof he treats, it bears the marks of a clear-headed and warm-hearted humanitarian. There are many hints that will be of much value in training other animals besides the mule. The drawings are numerous and excellent.

We acknowledge the receipt of the Premium List of the Kansas Agricultural and Mechanical Association. Its fair will be held at Leavenworth from the 17th to 20th Sept.

**THE 5TH ANNUAL ANNOUNCEMENT OF THE NEW YORK MEDICAL COLLEGE FOR WOMEN, 1867—'8.** Dean—Mrs. C. S. Lozier, M.D. Secretary, Mrs. C. F. Wells, New York.

Its trustees, faculty, council, &c., are all persons of high standing, and such as afford a good guarantee that the Institution will at least in part meet a want of the times—*thoroughly educated women*.

This College will begin their Fifth Annual Term, of 20 weeks, at their building on 12th St., two doors east of Fourth Avenue, the first Monday in November. Address the Dean, Mrs. C. S. Lozier, M.D., 361 West 34th St., N.Y., or the Secretary, Mrs. C. F. Wells, care of Fowler & Wells, N.Y.

**DIXIE COOKERY:** or, How I Managed my Table for Twelve Years. By Mrs. Barringer, N.C. Loring, Publisher, Boston.

This is a new, brief, and thoroughly practical work, and is peculiarly adapted to the tables and habits of our Southern and South-western friends. It is one of those books that will just meet the wants of the kitchen and larder in these times.

This work can be had at the Book and Periodical Store of our old friend, Matt. Cullen, on 5th St. near Olive, St. Louis.

### NEW ADVERTISEMENTS.

We call especial attention to the following new Advertisements in the present issue:—

J. M. Thorburn & Co., 15 John Street, N.Y. have ready for mailing, their Wholesale and Retail Catalogues of Imported Dutch Bulbous Roots, for Autumn of 1867.

S. T. Fowler, 14th St., above 5th Avenue, Brooklyn, N.Y., advertises a new and cheap work on How to Build the Best House at the Least Cost, of Concrete.

George Baker, Toledo Nurseries, Ohio, offers for sale Fruit and Ornamental Trees, Shrubs, Roses, and Grape Vines.

Hoopes, Bro. & Thomas, West Chester, Penn. advertise Fruit Trees, Grape Vines, Hedge Plants, &c., for sale.

J. F. Deliot, Vine Grower, Sing Sing, N.Y., Spring Valley Nurseries, offers Grape Vines.

W. Brown Smith, Syracuse Nurseries, N.Y., offers Fruit Trees and Grape Vines, to which particular attention is given.

### TO FRUIT GROWERS.

I have two or three small farms, with vineyards of two or three acres on each, of Concord, Hartford Prolific, &c., and some other fruits, with comfortable hewed log houses, cisterns, &c., and plenty of cleared land adjoining for enlarging vineyards or planting other fruit, which I will let out for ten years to good men for one-half the crop, furnishing firewood, &c., also all necessary ground for garden. The land is situated on the I. M. R. R., less than thirty miles from St. Louis.

Young men who can come recommended for industry, integrity and sobriety, would find this a rare opportunity to secure comfortable homes in a good healthy neighborhood, and lay a foundation in a few years for a life of independence. For particulars, address  
NORMAN J. COLMAN,  
St. Louis, Mo.

### FAIRS FOR 1867.

#### STATE FAIRS.

Ohio	Dayton	Sept 23 to 27
New York	Buffalo	Oct 1 to 4
Wisconsin	Madison	Sept 23 to 27
Pennsylvania	Pittsburgh	Sept 24 to 27
New England Fair	Providence, R. I.	Sept 3 to 6
New Hampshire	Nashua	Sept 10 to 12
Michigan	Detroit	Sept 10 to 13
Iowa	Clinton	Oct 1 to 4
Minnesota	Rochester	Oct 1 to 4
St. Louis Fair	St. Louis, Mo	Oct 7 to 14
Am. Pom. Society	St. Louis, Mo	Sept 11 to 14
California		Sept 9 to 14
Canada West	Kingston	Sept 23 to 27
Illinois	Quincy	Sept 30 to Oct 5
Indiana	Terre Haute	Sept 30 to Oct 5
Vermont	Brattleboro	Sept 10 to 13
Kansas	Lawrence	Sept 24 to 27
Kentucky	Louisville	Sept 17 to 29
Maryland	Baltimore	Oct 29 to 31
National Horse Fair	Kalamazoo, Mich	Oct 1 to 4

#### MISSOURI FAIRS.

District Central	Sturgeon	Sept 3 to 8
Northeast District	Paris	Sept 9 to 14
Roanoke Central	Roanoke	Sept 16 to 22
Callaway county	Fulton	Sept 23 to 28
Audrain county	Mexico	Oct 14 to 19
Cooper county	Boonville	Sept 24 to 28
Randolph county	Huntsville	Sept 25
Ray county	Richmond	Oct 8 to 11
Boone county	Columbia	Sept 30 to Oct 5
Lewis county	Canton	Oct 14 to 19
Linn county	Linneus	Sept 25 to 29
Moniteau	California	Oct 1 to 5
Scotland county	Memphis	Oct 1 to 5
Gasconade county	Hermann	Sept 19 to 20
Cole county	Jefferson City	Sept 17
Cass county	Harrisonville	
Vernon county	Nevada City	
Clinton county	Plattsburg	Sept 10 to 13
Pike county	Bowling Green	
Washington county	Potosi	
Pettis county	Sedalia	Sept 30 to Oct 5
Livingston county	Chillicothe	
Clark county	Waterloo	
Andrew county	Savannah	
Jefferson county	De Soto	Sept 25 to 27
People's Fair	Montgomery City	Sept 30 to Oct 3
Montgomery	New Florence	Sept 17 to 22
Clay	Liberty	Oct 1 to 4
Carroll	Carrollton	Oct 1 to 5
Saline	Miami	Oct 15 to 20
Jackson	Independence	Sept 26 to 28

#### ILLINOIS FAIRS.

St. Clair county	Belleville	Sept 10 to 13
Bureau	Princeton	Sept 17 to 19
Champaign		Oct 1 to 4
DeKalb	DeKalb	Sept 25 to 28
Fulton	Canton	Oct 8 to 11
Green	Carrollton	Oct 15 to 18
Henderson	Briggsville	Oct 9 to 11
Lake		Sept 24 to 26
La Salle	Ottawa	Oct 8 to 11
Macoupin	Carlinville	Oct 15 to 18
McLean	Bloomington	Sept 3 to 6
Madison	Edwardsville	Sept 3
Marshall	Henry	Sept 10 to 13
Mercer	Millersburg	Sept 24 to 26
Tazewell	Fremont	Sept 25 to 27
Union	Jonesboro	Sept 18 to 20

**Whiskers**—DR. LAMONTES CORROLIA will force Whiskers on the smoothest face, or Fair on Bald Heads. Never known to fail. Sample sent for 10 cents. Address, REEVES & CO., 78 Nassau Street, New York.



### OUR REFORMS.

Moderation is what we want, and that is not what we get—not even in our reforms, so called. We must go to extremes, or not go at all; that is the order of the day; that is human nature. We must have a supply of fresh air, and that a current—cold, raw, and killing often. It was this which carried off the great advocate of reform himself—Franklin. We must have exercise—we must have it to an extent that is more injurious than beneficial, hurting the muscles and the system. So with bathing, we must be doused like ducks daily, till we become almost a water animal—and the system suffers in consequence. So all medicines must be thrown aside—all; these advocates make a clean sweep. It is always a clean sweep with the ultraist. They are on a hobby and must ride it. Beware of them; avoid them as you do the other extreme. The middle is the only safe course—moderation. This is temperance—not “total abstinence,” or “prohibition.” The advocates of these are even themselves at variance. More hurt is done by these zealots, than if the cause was left in the hands of these that occupy it; the evil in its natural course would be less harmful than to have it aggravated. We are glad there is a restraining power to hold these fanatics in check—the sober, clear-headed men, who are the saviours of their country. Reform is good in its place, is necessary, is the car that leads in the progress of the age. But it is sadly out of place, going beyond all bounds. The country is hurt in consequence; daily, hourly, do we see the effect of this excess. A reform movement should be instituted for these men—to reform the “reformers.” The instrument has become perverted and requires correcting. There is only one truth to everything; and this truth we are to get. It is not found in the heated imaginations of men; it is not found in bullying; coarseness has it not; abuse not. And this we find the common stock in trade of these men. Some are sincere—these are to be pitied. But many are wilful, and have their purposes to obtain. These are not irreproachable, and should be properly dealt with.

### Indian Corn as Diet.

Bread and butter are considered the staff of life; they furnish sufficient nutrition to support the human system. But we may prune still closer and say, Indian corn will do this alone. Corn contains from three to four times the amount of oil which we find in wheat—some varieties, like the yellow eight-rowed, and the small pop-corns. The oil here will make up

for lack of butter in the “staff of life.” The other materials are abundant, such as starch, and nitrogenous or muscle-forming matter. But not in all varieties. The Tuscarora, and some of the white corns, contain less oil, and more starch, &c. But most of the corns contain a greater amount of the ingredients necessary to support animal life than any other one grain. It is hence that corn has assumed the importance that we see. It will do, in its different varieties, for the coldest as well as the warmest climate. The Esquimaux will live upon it, and the hot sea-islander, and all intermediate population. For fattening animals, it is unrivalled. It is also generally easy of digestion, especially the white varieties, which have less oil and more starch.

### WEDDINGS

Are not what they should be, in our opinion. They are a sacred affair—and should be so treated. The bridal chamber, the family altar—these should be respected—and they are. So the lives of those joined in wedlock. Why not the ceremony that ushers in all this; that embraces it? It is a mere habit that does this: custom rules. We are glad to see, however, that some ignore the formality, and treat matrimony, in its introductory ceremony, as it should be treated—and that it is at least permissible—beyond reproach—to marry without the usual accessions which accompany the rite. We mean, people can get married without making a show over it, without rioting a whole night—so that a man, otherwise inclined, may almost be induced to put his head into the matrimonial noose, encouraged at such fair opening. We see a hint here for the ladies.

**CHOOSING A VOCATION.**—If a man has found his sphere, let him by all means abide by it, even if he has to run away like the boy, or be called names, or be looked upon. Let him be an outcast rather than occupy a false position, be it ever so honorable. He has but one life to live—let him live that. And he generally will; he will be himself, and follow out his inclination—not his evil propensities—we are speaking of “secular affairs” now.

**HUMILITY AND NATURE.**—Hawthorne says—“It is strange what humble offices may be performed, in a beautiful scene, without destroying its poetry.” This shows what humility is, and that poetry is humility—that that is its spirit. The heart is humble when left to itself. It is not the natural condition of man to be proud; this he has acquired. The heart therefore that is true to itself—or by itself—will not see anything humble in a scene, and will be on an equality with what is all equality about it. The tree and the flower are alike, the star and the pebble—all harmonious. This is the beauty of nature, of God.

The rain that came down so gaily is now hoarse in the brook.

One good deed is worth a hundred indifferent ones.

### CONVERSATIONAL TONES.

A correct adaptation of the voice to distances is what we need, to prove musical and agreeable talkers. The pitch of the voice and the volume of tone should be such as to render the person speaking easily audible without any undue straining of the listener's attention, and nothing more than this. An excess of conversational tone and a voice too high pitched are excessively disagreeable, especially in society. It draws embarrassingly the attention of surrounding persons; the agreeable privacy of conversation ceases, and you become the de-claimer to a small audience. The effect of this is almost inevitable to silence your companion, particularly if that companion be a lady, and of ordinary lady-like sensibility. There is an opposite extreme of all this, however, which is equally to be deprecated. It is pitching the voice so low, and using so little tone that remarks have tiresomely to be repeated; moreover imparting to the conversation a confidential character, by which, when combined with a certain bending or leaning towards the person with whom you are conversing, we have seen ladies excessively and justly annoyed.

It should be remembered that a clear articulation will always well take the place of great volume of tone. Better, far better, a low tone with a clear articulation, than a boistrous tone with a thick and blurred articulation. The predominating tone of speech, then, should be calm, quiet, low. The low tones of most voices are the richest. We have heard women occasionally converse in deep, mellow, contralto tones, the effect of which was exceedingly rich and musical. The voices of our American women are apt to be far too high-pitched and screaming.

As the voice always has a tendency to rise in conversation, we should at least begin low. It is, moreover, a grateful relief to the ear, and a pleasant shade to the light of conversation, to drop the voice occasionally from a high and animated pitch, and regain the cool, quiet keynote originally struck. In point of sentiment, the clear tone expresses gayety and light-heartedness. We here it in merry children at play. In its excesses this tone becomes disagreeable, acrid, and pointed. The voices of termagants and scolds illustrate this. On the other hand, the shaded and sombre tone expresses quiet, repose, calm; in its deeper shades, sadness and melancholy; in its extremes, horror and despair. It is the indispensable tone in high tragedy. Now the conversational tone is only heard in perfection when both these shades of tone are brought into play. Persons who habitually use but one, command but half the resources of the speaking voice. Such is the case with most Americans. We use, as a nation, the hard, piercing quality of tone—we talk with contracted rather than expanded throats. This contraction is not that moderate one which produces the agreeable, clear tone described, but it is that excessive contraction which produces a certain acidity and pointedness. Americans think and speak and act intensely—hence this intensity of their voices, we suppose. But for all pleasant, conversational purposes we

should do better to allow the throat generously to expand, and suffer the tones to come out, as they then will do, rich and musical. Particularly would our American women gain greatly in attractiveness, if they would drop this sharp, Xantippe quality of tone so often heard, and allow that quiet, reposeful music to steal out which to every ear is so captivating.—[*Godey's Magazine*.]

#### QUERIES ANSWERED.

N. J. COLMAN—Mr. Editor: Please allow me to ask you a few questions, which you can answer through the columns of your most excellent paper, the *Rural World*, and send me a copy, for which I enclose ten cents.

1. Would "skippers," that sometimes infest cheese, injure one's health if eaten with the cheese, accidentally or otherwise?

(Answer—No.)

2. Is smoking and chewing tobacco injurious to health?

(Answer—Yes.)

3. Which is most injurious—smoking or chewing?

(Answer—Chewing is generally considered most injurious.)

4. What kind of persons does tobacco injure most?

(Answer—Nervous and excitable persons.)

5. How shall a person manage to gain flesh or become fat?

(Answer—Unless a person is naturally inclined to take on fat, it can't be put on him. Man can't be fattened like a brute.)

6. Does eating between meals injure one's health?—eating fruits, such as apples, peaches, melons, &c.?

(Answer—It does not benefit it, and is generally considered injurious. It is better to partake of fruits only at meal times.)

I would like to have an explanation of these matters, and would be pleased to have them answered. I wrote to a certain Editor not long since, and he refused to answer the questions and retained the ten cents for his own use, I suppose. If you cannot comply with my request, please let me know the reason by letter.

Respectfully, your obt. servt.,

Reynoldsburgh, Ill.

J. S. BOND.

#### POSTAGE—RURAL WORLD.

One of our subscribers inquires whether 24 cents a year postage on the *Rural World* is not too much? The Postoffice, here, says that is the legal rate.

#### DEMAND FOR GOLD.

The demand for gold is great, but is not equal to the demand for the celebrated *Chemical Saleratus*, especially where this Saleratus has been tried and where its worth is fully known. Try it and satisfy yourself. For sale by most merchants. Use it instead of Soda.

Zeigler, McCurdy & Co., 513 Olive St., Saint Louis, Mo., advertise for farmers and others to act as agents to sell the "American Farmer's Horse Book, a valuable work which every farmer and horse owner should have. Read their advertisement.

Now, is a good season for our friends to form clubs for the *Rural World*.

#### Salt—Its Uses and Effects in the System.

BY PROF. EDWARD YOUMANS.

Salt is a large and constant ingredient of the blood, forming nearly sixty per cent. of its ash. It exists in other fluids of the body, but is not, perhaps, a constituent of the solid tissues, except the cartilages. Its offices in the system are of the first importance. It increases the solubility of albuminous matters. Dissolved in the liquids of alimentary canal, it carries with it their important principles, preserves them fluid through the cycle and blood, then parting from them as they become fixed in the tissues, returns to perform the same round again. By decomposition in presence of water, common salt yields an acid and an alkali, hydrochloric acid and soda. This separation is effected in the system, indeed there is no other source for the hydrochloric acid of stomach digestion. The considerable quantity of soda in the bile and pancreatic juice which serve for intestinal digestion, as well as the soda of the alkaline blood, are chiefly derived from common salt. A portion comes directly from the food, but by no means sufficient for the wants of the body. Yet it is highly probable, that in the economy of the system, the same materials are used over and over, the acid of the stomach, as it flows into the intestine, combining with the soda it finds there, and reproducing common salt, which is absorbed into the blood, decomposed, and yielded again to the digestive organs. We recollect that common salt consists of chlorine and sodium; it is a *chloride of sodium*. Chloride of potassium is another salt of apparently quite similar properties. Yet in their physiological effects, they are so different, that while chloride of sodium exists largely in the blood it is not present in muscles or juice or flesh, chloride of potassium being found there. They seem to have distinct and different offices, and are not replaceable. But the chlorine of the chloride of potassium comes from common salt. It may be remarked, that as phosphate of soda exists in the blood, phosphate of potash belongs to flesh-juice and muscles.

*Common Salt Contained in Food.*—Salt escapes from the system by the kidneys, intestines, mucus, perspiration and tears. To replace this constant loss, and maintain the required quantity in the body, there must be a proper supply. It is universally diffused in nature, so that we obtain it both in the solid food we consume and in the water we drink, though not always in quantity sufficient for the demands of the system. Yet the proportion we obtain in food is variable; animal diet containing more than vegetable; though the parts which most abound in this ingredient—the blood and cartilages—are not commonly used for food. Of vegetable foods, seeds contain the least amount of common salt, roots vary in their quantity, turnips having hardly a trace. Yet much depends upon its abundance in the soil, and even in the atmosphere; the air near the sea being saline from salt vapor. Plants near the sea are richer in soda than those grown inland, the latter abounding in potash. When we reflect upon the importance of the duties of salt in the organism, and that its necessary proportion in the blood is so much larger than in the food—often tenfold greater—and besides, that its quantity is extremely variable in our aliments, its almost universal use as a condiment, will not surprise us. The craving for it is very general—probably instinctive—but where it does not exist, we conclude, either that sufficient is furnished naturally in the food and drink, or that animals suffer the want of it. The quantity annually consumed by each individual in France, has been estimated at 19½ lbs; in England 22 lbs.

*Effects of too little and too much Salt.*—From what has been said, we see that a due supply of salt is of the first necessity; its deficiency in diet can only prove injurious. The most distressing symptoms, ending in death, are stated

as the consequence of the protracted use of saltless food. The ancient laws of Holland "ordained men to be kept on bread alone, unmixed with salt, as the severest punishment that could be inflicted upon them in their moist climate; the effect was horrible; these wretched criminals are said to have been devoured by worms engendered in their own stomachs." Taken into the system in large quantity (a tablespoonful), it excites a vomiting; when thrown into the large intestines, it purges. A too free use of salt engenders thirst; in moderate quantities, it increases the appetite and aids digestion. A long course of diet on provisions exclusively salt-preserved, produces the disease called *scurvy*. This condition of body is believed by some to be due to a deficiency of potash compounds in the system, as in the act of salting, various valuable elements are abstracted. Potatoes, and vegetables rich in potash, are excellent *antiscurvics*—correctives of scurvy. Fresh flesh yields potash to the system unequally; for in that of the ox, there is three times, in that of the fowl, four times, and in that of the pike, five times as much potash as soda. Experiments relating to the influence of common salt upon animals, have given somewhat discordant results. In some cases, it improved their appearance and condition decidedly; while in others, no such result followed. Yet the amount supplied naturally in the food, in the several instances, was not determined. Salt is supposed to be in some way closely allied to the nutritive changes, and some think it increases the metamorphosis of the body; so that a free use of it would only be consistent with a liberal diet.

#### DOMESTIC DEPARTMENT.

*DELICIOUS LEMON CUSTARD.*—The juice and rind of one lemon, one cup of sugar, the yolks of two eggs, three table-spoons of flour, half a pint of milk; line the plate with paste and pour in this custard; beat the whites of two eggs with four table-spoons of powdered sugar, spread over the pie when done and brown lightly in the oven.

*SPONGE CAKE.*—Seven eggs; twelve ounces of sugar; six of flour; a little rose water; if you please a spoonful of wine.

*JELLY CAKE.*—Make a pound cake with a little less flour than usual. Beat it well, and have rather a thin batter. Lay your griddle in the oven of a stove, and place on it a cake ring well buttered, as large as a dinner-plate, or use small muffin rings; have the griddle well buttered, and lay in two large spoonfuls and a half of the cake batter; bake about five minutes and turn; proceed thus until it is all baked, and when cool spread them with jelly, or marmalade, and put two together; fill a plate, and cut in triangular pieces. It is best when fresh.

*ORANGE OR LEMON TART.*—Cut in slices and boil six large lemons, or oranges, with a little salt, two or three hours until perfectly tender. Then take six pippins, or other good apples, pare, quarter and core, and boil them until they begin to break, then put them together with a pound sugar, and boil together a quarter of an hour. Lay this in a puff paste, rich and nice, and sift over them superfine sugar and bake, and they will be delightful.

*A BOILED RICE PUDDING.*—Boil a pint and half of rice with half a pound of raisins; when the rice is soft, if there is water remaining, pour it off, and add a quart of rich milk. Let it boil five minutes, and then add four spoonfuls of sugar, and two eggs well beat, stirring it until the rice and eggs are well mixed. Season with a little salt, nutmeg or cinnamon, and it makes an excellent dish, and one easily made. It should boil five minutes, and be stirred often.

*"BIRD'S NEST" PUDDING.*—Take eight or ten pleasant apples, and dig out the cores, leaving them whole. Prepare a custard, six eggs to a quart, flavor with lemon, orange or nutmeg, and a little salt, and when the apples are laid in a pudding dish, pour the custard over them, and bake half an hour.

*BAKED BREAD PUDDING.*—Cut slices, or the broken pieces of bread are equally good, soak in milk until soft. Then add two eggs to a quart, a little salt, butter, lemon peel, nutmeg or cinnamon, and sugar. Bake an hour. This is wholesome, and best for common use.

## St. Louis Wholesale Market.

Corrected for COLMAN'S RURAL WORLD, by  
**SHRYOCK & ROWLAND,**

Successors to W. P. & L. R. Shryock,  
**COMMISSION MERCHANTS**

COTTON & TOBACCO FACTORS,  
And Agents for the sale of Manufactured Tobacco.  
210 Levee and 216 Commercial St., St. Louis.  
Particular attention paid to the purchase of Plantation Supplies and General Merchandise.

**AUGUST 24, 1867.**

Cotton—22c to 24½ ¢ lb.  
Tobacco—Lugs, \$3.00 to 5.50 ¢ 100 lbs.  
Shipping leaf, \$8.50 to 14.75.  
Manufacturing leaf, \$8.00 to 100.00.  
Hemp—Hackled tow, \$145 @ 160. ¢ ton.  
Dressed, \$275 @ 300.  
Medium, \$145 @ 165.  
Choice, \$190.  
Lead—\$8.25 @ 8.50 ¢ 100 lbs.  
Hides—Dry salt, 19c ¢ lb.  
Green 11c @ 12 ¢ lb.  
Dry flint, 22c ¢ lb.  
Hay—\$16.00 @ 18.00 ¢ ton.  
Wheat—Spring, \$1.50 to 1.70, ¢ bush.  
Winter, \$1.75 to 2.25 ¢ bus.  
Corn—\$1.10 to 1.15 ¢ bush.  
Oats—62c to 66 ¢ bus.  
Barley—Spring, \$0.75 to 0.90 ¢ bush.  
Fall, \$1.10 @ 1.40.  
Flour—Fine, \$4.00 to 5.00, ¢ bbl.  
Superfine, \$6.50 to 7.50 ¢ bbl.  
XX, \$ 8.50 to 10.00 ¢ bbl.  
Ex. Family, \$11.00 to 13.50 ¢ bbl.  
Butter—Cooking, 8c to 11; table, 16 to 23, ¢ lb.  
Eggs—15c ¢ doz., shipper's count.  
Beans—Navy, \$2.50 @ 3.00, ¢ bus.  
Castor, \$2.00 ¢ bus.  
Potatoes—\$2.00 @ 3.50 ¢ bbl. for new.  
Salt—per bbl. \$3.20. G. A., sack, 2.35 to 2.40  
Onions—new, \$3.25 @ 4.50 ¢ bbl. Dull.  
Dried Fruit—Apples—\$1 ¢ bush.  
Peaches—halves, \$2.40 ¢ bush.  
Cranberries—none.  
Corn Brooms—\$1.75 to 4.50 per doz.  
Groceries—Coffee, Rio, 25c to 27 ¢ lb.  
Tea, \$1.25 to 2.00 ¢ lb.  
Sugar, N. O., 13½c to 16 ¢ lb.  
Crushed & Refined, 17½c to 18 ¢ lb.  
Molasses, N. O., 75c to 95 ¢ gal.  
Choice Syrups, \$1.35 to 1.70, ¢ gal.  
Soap—Palm, 6½c to 7½ ¢ lb.  
Ex. Family, 9c ¢ lb.  
Castile, 14c ¢ lb.  
Candles—18c to 28 ¢ lb.  
Lard Oil—\$1.05 @ 1.15 ¢ gal.  
Coal Oil—40c @ 44 ¢ gal.  
Tallow—11c ¢ lb.  
Beeswax, 35c to 40 ¢ lb.  
Green Apples—\$3.00 ¢ bbl. Choice Shipping.

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All kinds of NURSEY STOCK for sale  
CHEAP. Particular attention given to

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Syracuse, N. Y., Aug. 21, 1867.

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I would advise the purchaser of good vines to come and see my stock before buying elsewhere. My sole business is to grow only good vines. Remember, I have not been able to fill all my orders these last five years. If you want some of my vines, send your orders early.

Good vines are the cheapest at any price.

Send for Price List.

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Now is the most favorable time in the whole year, and this the best year in ten to commence and prosecute a vigorous canvass of this fine work. Now, while the rich and abundant harvests are being garnered, and farmers begin to take a cheerful view of things once more, all that will be necessary to induce four out of every five solicited to subscribe, will be to show a copy of the work and produce the evidence that it is really what it professes to be.

Send for circular, giving full particulars, terms, &c.

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**ROOTS,**

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The Subscriber offers an extensive stock of

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All of a strong, healthy growth.

Of **GRAPE VINES**, I have a fine stock of nearly all desirable varieties, including

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Sep.

TOLEDO NURSERIES, Toledo, Ohio.

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**For the Trade.**

Our Wholesale Catalogue of  
**Imported Dutch Bulbous Roots,**

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**PEACH TREES.****Peach Trees.****GRAPE VINES.****Grape Vines.**

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**Peach trees**--an immense stock, grown on new land, strong, and remarkably healthy. Prices greatly reduced.

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Norton's Virginia, first quality,	\$4.50 per gallon.
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Catawba, second quality,	2.00 "
Herbmont, first quality,	4.50 "

In quantities over forty gallons—

Norton's Virginia, first quality,	4.00 "
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Catawba, first quality,	2.00 "
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As these wines were all grown on my own vineyards and carefully managed, I can warrant them to be of superior quality, and have no doubt but they will give general satisfaction.

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Norton's Virginia, Concord, Herbmont, Delaware, Cunningham, Cassady, Clinton, Hartford Prolific and Catawba, by the case, containing 1 dozen bottles each. Norton's Virginia, Concord and Catawba, also by the keg, barrel or cask.

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Sample cases, containing one dozen bottles assorted of all the above varieties, will be put up if desired. Address, GEO. HUSMANN, Hermann, Mo.

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The remaining stock and good will of the Hermann Nursery, one of the oldest and most reliable in the State. For further particulars, address GEO. HUSMANN, Hermann, Mo.

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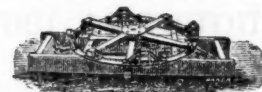
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## EXCELSIOR MANUFACTURING COMP'Y,

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Thorough-bred Durham and Ayrshire Cattle,  
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Send for the "Report" and samples of Work, containing both kinds of stitches on the same piece of goods. Address,

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Be particular in asking for PENN'A SALT MANUFAC

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Italian Red Mediterranean,	\$2.25	peck,	\$8	bush.
Italian White	2.25	"	\$8	"
Hungarian Red	2.00	"	\$8	"
French Red	2.00	"	\$8	"
Hallet's Eng' Red	2.25	"	\$8	"
German Red	2.25	"	\$8	"
Hallet's Eng. White	2.25	"	\$8	"
Diehl's White,	1.50	"	\$6	"
Canada White,	1.50	"	\$5	"
Boughton White,	1.50	"	\$5	"
California White,	1.50	"	\$5	"
Blue Stem White,	2.00	"	\$7	"
Egyptian Red Mediterranean,	1.50	"	\$5	"
Red Chaff	1.50	"	\$5	"
White Chaff	1.50	"	\$5	"
Lancaster Red Chaff	1.50	"	\$5	"

Four pounds of either of the above varieties will be sent by mail, (free of postage,) for one dollar.  
July 15—4t G A. D.

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